

10/607 742

1, Fm C of C



Practitioner's Docket No.: 939_047

PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Patent Number: US 6,871,581 B2
Issued: March 29, 2005
Name of Patentee(s): Akira SUZUKI

Title of Invention: **FRYER**

**Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450
ATTENTION:
Decision and Certificate of Correction
Branch of the Patent Issue Division**

I hereby certify that this correspondence is being deposited with the United States Postal Service as first class mail addressed to Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450, on April 14, 2005.
Tara L. Preston
Tara L. Preston

**REQUEST FOR CERTIFICATE OF CORRECTION OF PATENT
FOR PTO MISTAKE (37 C.F.R. § 1.322(a))**

1. Attached, in duplicate, is Form PTO--1050, with at least one copy being suitable for printing.
2. The exact page and line number where the errors are shown correctly in the application file are:

Amendment filed September 9, 2004

Please send the Certificate to the undersigned representative.

April 14, 2005
Date

Respectfully submitted,
Stephen P. Burr
Stephen P. Burr
Reg. No. 32,970

SPB/tlp

**BURR & BROWN
P.O. Box 7068
Syracuse, NY 13261-7068**

**Customer No.: 25191
Telephone: (315) 233-8300
Facsimile: (315) 233-8320**

MAY 6 2005
MAY 6 2005

**UNITED STATES PATENT AND TRADEMARK OFFICE
CERTIFICATE OF CORRECTION**

PATENT NO. : 6,871,581 B2
DATED : March 29, 2005
INVENTOR(S) : Akira SUZUKI

It is hereby certified that error appears in the above-identified patent and that said Letters Patent are hereby corrected as shown below:

Title Page

Item (57) Abstract:

Please replace the abstract in its entirety with the following rewritten abstract:

-- A fryer includes an oil vessel for containing cooking oil, heating means for heating the cooking oil in the oil vessel, heat controlling means for setting the cooking oil at a predetermined temperature by controlling the heating means, temperature sensor for detecting the temperature of the cooking oil and a display portion for displaying the temperature of the cooking oil and the like. Based on the predetermined temperature, the detected oil temperature is classified into three ranges: (1) the most desirable temperature range for cooking, (2) temperature ranges capable of cooking excluding the above range (1), and (3) temperature ranges in which the start of cooking is prohibited. The display portion displays the temperature range in which the detected oil temperature is classified, and also displays the difference between the predetermined temperature and the detected oil temperature.--

Column 1

Line 1: Please delete "BACKGROUND OF THE INVENTION"

MAILING ADDRESS OF SENDER:

PATENT NO.: 6,871,581 B2

BURR & BROWN
P.O. Box 7068
Syracuse, NY 13261-7068